DINNER MENU

STARTERS

Horseradish-Parmesan Prime Rib Strips $14

Our prime rib cut into strips, blackened to make them spicy, and then topped with horseradish-Parmesan crust.

Bacon Wrapped Shrimp $12

Five large, sweet shrimp, wrapped in hickory bacon, skewered and dipped in our own honey bar-b-que sauce, and then oak grilled. Enjoy a double order for $20.

Hot Crab Dip $14

This spicy, creamy crab dip is delicious and served with homemade crispy pita chips.

Shrimp Cocktail $12

Eight sweet shrimp boiled, chilled and served with our zesty cocktail sauce.

Sombreros $11

Fresh mushroom caps baked with a delicious seasoned crab stuffing, then topped with melted monterey jack and parmesan cheeses.

Texas Taters $11

Crisp skins topped with hickory bacon, shredded cheddar cheese and scallions. Served with sour cream.

Mozzarella Sticks $12

Homemade, hot and delicious! Served with marinara sauce.

Scallops $14

Five oak grilled sea scallops topped with a little garlic butter and served on a bed of fresh spinach.

SOUPS & SALADS

French Onion Soup $6

Rich caramelized broth and tender onions topped with croutons and provolone cheese.

Soup of the Day $6

Our chefs take the freshest ingredients and whip up a delicious soup your grandma would be proud to call her own.

Crab Soup $7

This thick, rich bisque is filled with lump crabmeat and love. House specialty! (limited availability)

Mixed Green Salad $6

Mixed greens with purple cabbage, cucumbers, tomatoes and red onion, topped with shredded cheese, bacon bits and croutons.

Wedge Salad $7

Crisp iceberg lettuce quarter, sprinkled with bleu cheese crumbles, red onion and bacon. Topped with catalina and bleu cheese dressings.

Caesar Salad $6

Fresh romaine lettuce, tossed with Caesar dressing and topped with Parmesan cheese & croutons.

Alamo Spinach Salad $7

Baby spinach tossed with mushrooms, bacon and our homemade poppy seed dressing.

Charbroiled Chicken Salad $15

Mixed greens with purple cabbage, cucumbers, topped with shredded cheese, and croutons, and strips of oak grilled seasoned chicken breast.

+ Substitute Grilled Shrimp $1
+ Substitute 8oz Grilled Salmon $4

Charbroiled Chicken Caesar $15

Traditional romaine lettuce salad with seasoned grilled chicken breast.

Black-n-Bleu Filet Salad $16

Mixed greens with purple cabbage, dried cranberries and bleu cheese crumbles tossed in a balsamic vinaigrette dressing and topped with blackened filet tips.

Salad Dressings

Ranch, Bleu Cheese, Catalina, Poppy Seed, Honey Mustard, Balsamic Vinaigrette, Caesar, Italian, Thousand Island, Olive Oil & Vinegar, Apple Cider Vinaigrette

CHEF'S SELECTIONS

All entrees come with your choice of salad and one side item.

Horseradish Crusted Filet $40

Our hand-cut aged filet mignon, topped with a horseradish-Parmesan crust.

Peppercorn NY Strip $37

NY strip coated with peppercorns and grilled. Topped with sweet marinated shallots.

Chili Rubbed Pork Chops Dinner $26

A little kick sets off these oak-grilled pork chops perfectly. Served with our light citrus BBQ sauce.

Salmon Oscar $32

Center cut wild caught salmon filet, topped with crabmeat, asparagus and hollandaise sauce.

Stuffed Shrimp $28

We butterfly our shrimp and fill it with crab stuffing and then cover it with a delicious garlic butter and bake it.

OSCAR Your Steak $8

Top any steak with asparagus, crabmeat and hollandaise sauce.

CHEF'S ADDITIONS

Grilled Asparagus with Hollandaise Sauce $6

Button Mushrooms $6

Sizzling hot and served in our delicious wine sauce.

CHICKEN & PORK

All entrees come with your choice of salad and one side item.

Oak Fired Pork Chops $26

Two large, thick and juicy chops, grilled to sizzling perfection.

Teriyaki Chicken Dinner $24

Boneless breast glazed with teriyaki served over rice pilaf and topped with a grilled pineapple ring.

Vegetable Plate $16

Choice of any 3 side items and a salad.

Santa Fe Chicken Dinner $24

Boneless chicken breast grilled and covered with sauteed onions, mushrooms and melted Monterey Jack cheese. Served with salsa.

San Antonio Chicken Dinner $24

Grilled boneless chicken breast, topped with cheddar and Monterey Jack cheeses, BBQ sauce, red onions, diced tomatoes and scallions.

BEEF, BEEF, & MORE BEEF - DINNER ENTREES

Dinner entrees come with choice of a salad and a choice of one side.

Prime Rib $39

12 ounces of slow roasted in our special ovens until tender and juicy. Served with horseradish sauce and au jus. (limited availability)

Rio Grande Rib Eye $39

This one will have you crossing the border for more. This 14 oz cut of meat is heavily marbled, which leads to its full flavor.

Alamo New York Strip $36

A steak lover's steak. Weighing in at 13oz, it's a great choice for a hearty appetite.

Filet Mignon $39

8 ounces of the most lean and tender cut of beef.

Texas T-Bone $36

One pound of thick and juicy center cut of steak.

El Presidente Porterhouse $44

A house specialty fit for a king, president or general! The best of both worlds! A filet and a strip all in one. (Limited Availability)

The Steak $44

This 20-ounce rib eye steak's outstanding flavor comes from leaving the bone in while cooking. So delicious, it should be illegal!

Fort Worth Chopped Steak Dinner $26

One pound of delicious beef, ground in house, smothered with mushrooms, onions and homemade brown gravy. This cut is prepared medium or higher temperature only.

OSCAR Your Steak $8

Top any steak with asparagus, crabmeat and hollandaise sauce.

Add Skewer of Shrimp $8

Add a skewer of shrimp to any of our lunch entrees for $8

Add Five Scallops To Meal $12

SEAFOOD

Bacon Wrapped Shrimp Dinner $28

Two skewers of our famous shrimp, dipped in our own honey bar-b-que sauce and then oak grilled.

Oak Grilled Salmon $26

Eight ounces of center cut wild caught salmon filet, lightly seasoned and grilled. Served over rice pilaf.

Padre Island Fried Shrimp Dinner $22

Seven large gulf shrimp, butterflied and breaded to order. Fried to a golden brown.

SIDEARMS

Side Items $4

Mashed potatoes, baked potato, baked sweet potato, steamed broccoli, French fries, rice pilaf, Alamo potatoes, sweet & spicy Brussel sprouts, veggie of the day, sautéed mushrooms and onions.

Loaded Baked Potato $5

Topped with butter, sour cream, cheddar cheese, bacon and scallions.

WHISTLE WETTERS

Fountain Soda, Iced Tea, & Lemonade $3.50

Milk or Chocolate Milk $3

Latte or Cappuccino $5

Coffee, Hot Tea or Hot Chocolate $3

Espresso $3

DESSERT MENU

Chocolate Burrito $8

A flour tortilla wrapped around a scrumptious Hershey™ bar, deep fried, and then rolled in cinnamon sugar. Topped with vanilla ice cream and chocolate syrup. Our house specialty!

Chocolate Cake $8

Three rich & decadent layers of chocolate cake with chocolate icing. Coated with chocolate shavings and served warm.

NY Style Cheesecake $8

Simple. Classic. Enough said.

Killer Key Lime Pie

Award Winning! Made the old fashioned way with real key limes.